

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 6/9/2015      **Business ID:** 117210FE  
**Business:** MUN PASAND GROCERY STORE  
 8350 W 151st St  
 8350 W 151TH ST  
 OVERLAND PARK, KS 66223

**Inspection:** 92000019  
**Store ID:**  
**Phone:** 9136621199  
**Inspector:** KDA92  
**Reason:** 12 Expired License  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/09/15	12:30 PM	04:30 PM	4:00	0:10	4:10	0	
06/10/15	01:30 PM	02:30 PM	1:00	0:10	1:10	0	
Total:			5:00	0:20	5:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. Yes  
 Priority(P) Violations 9      Priority foundation(Pf) Violations 8      Left App. Yes      Lic. Approved Yes  
 Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 0  
 Certified Manager Present      ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.  
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**Employee Health**

2. Management awareness; policy present.  
 3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
..	..	p	..	..	..
Y	N	O	A	C	R
..	..	p	..	..	..
..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		..	..	p	..	..	..
	5. No discharge from eyes, nose and mouth.		..	..	p	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		..	..	p	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
	8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	..	..
<i>Fail Notes</i>	5-205.11(A)	<i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i>						
	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Handsink in kitchen used to store food and equipment. Handsink in meat area used to store equipment. ]</i>						
	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Handwashing sink in kitchen area not equipped with soap. ]</i>						
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Handwashing sink in kitchen area not equipped with any drying device. Handwashing sink in restroom 1 and 2 not equipped with any hand drying devices. ]</i>						
	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [Kitchen handsink and restroom hand sinks contain no hand washing signs.]</i>						
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		..	p	..	..	..	..
<i>Fail Notes</i>	3-201.11(C)	<i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [Original labeling on bags of lentils covered up, not showing address of where they were manufactured, name of business, ingredients, or allergens. Bags of panipuri which employee stated came from Hyder contained no label stating the manufacturing address, name of business, ingredients or allergens.]</i>						
	10. Food received at proper temperature.		..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.		..	p	..	..	..	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Prep table: sheeps milk cheese, cut potato, container of tomatoes, whole head of cabbage molded. Produce RIC: trash bag containing molded samosas. WIC: box of eggplant molded. COS- voluntarily destroyed. Stored on shelf: ziploc bags of dates containing visable mold. ]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Approved Source	Y   N   O   A   C   R
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Fail Notes	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [Cans of Chum Chum containing dents at top and bottom, with visible rust around the opening of can. COS- PIC stated it going going to be sent back for credit.]</i>
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12. Required records available: shellstock tags, parasite destruction.

..   ..   ..   p   ..   ..

Protection from Contamination	Y   N   O   A   C   R
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13. Food separated and protected.

..   p   ..   ..   ..   ..

Fail Notes	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [WIC: Raw goat hanging from shelf stored over RTE spinach. RIC: raw eggs stored above drinks. COS- moved]</i>
	3-302.11(A)(4)	<i>Protection by Covering - FOOD shall be protected from cross contamination by storing the FOOD in packages, covered containers, or wrappings. [Raw goat hanging from hooks on storage rack in WIC without covering.]</i>

14. Food-contact surfaces: cleaned and sanitized.

..   p   ..   ..   ..   ..

Fail Notes	4-602.11(A)(5)	<i>P - Food Contact Surface Cleaning Frequency (contamination) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned at any time during the operation when contamination may have occurred. [Meat market area: saw blade and table encrusted with meat debris. Scale contains deep score marks and is encrusted with dried meat debris.]</i>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p   ..   ..   ..   ..   ..

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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16. Proper cooking time and temperatures.

..   ..   p   ..   ..   ..

17. Proper reheating procedures for hot holding.

..   ..   p   ..   ..   ..

18. Proper cooling time and temperatures.

..   ..   p   ..   ..   ..

19. Proper hot holding temperatures.

p   ..   ..   ..   ..   ..

20. Proper cold holding temperatures.

..   p   ..   ..   ..   ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Prep table: can of chickpeas 50.9F. Inside prep table: shredded mozzarella cheese 54.3F, diced tomatoes 57F, pizza dough 54F, ambient air of prep table 53.8F. Counter next to prep table: cut baked potato 70.3F. COS- voluntarily discarded. Container of garlic and ginger with instructions to refrigerate after opening read 75.6 employee stated after temperature was taken, it was for personal use.]</i>
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21. Proper date marking and disposition.

..   p   ..   ..   ..   ..

22. Time as a public health control: procedures and record.

..   ..   p   ..   ..   ..

Consumer Advisory	Y   N   O   A   C   R
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23. Consumer advisory provided for raw or undercooked foods.

..   ..   p   ..   ..   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. p .. ..

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. p .. ..

26. Toxic substances properly identified, stored and used.

.. p .. ..

Fail Notes	7-201.11(A)	P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Spray bottle of cleaning solution stored in contact with food (can of chick peas, seasonings) on counter next to prep table. COS- moved. Large bag of onions stored on floor in back room next to box of clorox cleaning solution. COS- items moved. Beneath kitchen 3 vat sink, large bag of sugar stored in contact with cleaning chemicals. COS-moved]
	7-301.11(B)	P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Ponds talc stored over green raisins on large retail shelf. Shampoo stored over vitamin drink on large retail shelf.]

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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## GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. p .. ..

29. Water and ice from approved source.

.. .. p .. ..

30. Variance obtained for specialized processing methods.

.. .. p .. ..

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p .. ..

Fail Notes	4-301.11	Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Prep table is not holding potential hazardous foods at 41F or below. Ambient 53.8F]
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32. Plant food properly cooked for hot holding.

.. .. p .. ..

33. Approved thawing methods used.

.. .. p .. ..

34. Thermometers provided and accurate.

.. p .. ..

Fail Notes	4-203.11	Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1^{\circ}\text{C}$ in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use. [Prep table contains thermometer located on the outside between doors. Thermometer broken and inaccurate.]
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.			p				
Fail Notes	<p>3-602.11(B)(1) Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement. [Dates in ziploc bags on retail shelf and in RIC with no common name. Bags of Panipuri with no common name.]</p> <p>3-602.11(B)(2) Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [Dates in ziploc bags on retail shelf and in RIC contain no list of ingredients. Bags of Panipuri located on shelf contain no list of ingredients.]</p> <p>3-602.11(B)(3) Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents. [Dates in ziploc bags on retail shelf and in RIC contain no net weight or quantity. Bags of Panipuri with contain no net weight or quantity]</p> <p>3-602.11(B)(4) Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [Dates in ziploc bags on retail shelf and in RIC do not contain a label of name and address of where business is located. Bags of Panipuri with do not contain a label of where they were processed.]</p>						
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p				
37. Contamination prevented during food preparation, storage and display.				p			
Fail Notes	<p>3-305.11(A)(1) Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Large bags of flour, rice and sugar stored beneath kitchen 3 vat sink on floor. Large bag of dried beans stored on floor in retail area. Boxes of mangoes stored on floor in doorway of retail area. Bags of goat and boxes of chicken stored on floor in WIF.]</p>						
38. Personal cleanliness.			p				
39. Wiping cloths: properly used and stored.					p		
40. Washing fruits and vegetables.					p		
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.			p				
Fail Notes	<p>3-304.12(B) In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [In bag of beans in retail area, solo cup being used as a scoop. ]</p>						
42. Utensils, equipment and linens: properly stored, dried and handled.			p				
43. Single-use and single-service articles: properly used.					p		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
44. Gloves used properly.			..	..	p	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p	..	..	..	..
<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i> <i>[Kitchen: puffed rice, and snack food stored in non food grad plastic Sterilite container. ]</i>						
	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i> <i>[RIF in meat area: Raw frozen meat stored in non food grade plastic t-shirt bags. WIF: raw frozen meat stored in non food grade plastic t-shirt bags. Kitchen: pizza dough stored in non food grade plastic t-shirt bags COS- voluntarily destroyed. ]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			p	..	..	..	..	..
47. Non-food contact surfaces clean.			..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[Kitchen: Inside compartments of maketable soiled with food debris. Inside pizza oven soiled with dried food debris. ]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.			p	..	..	..	..	..
50. Sewage and waste water properly disposed.			p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			..	p	..	..	..	..
<i>Fail Notes</i>	6-202.14	<i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i> <i>[Both toilet rooms in facility do not contain self closing doors. ]</i>						
52. Garbage and refuse properly disposed; facilities maintained.			p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			..	p	..	..	..	..
<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[Ceiling in retail area missing tile.]</i>						
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[Floors and walls in kitchen area soiled with food debris. ]</i>						
54. Adequate ventilation and lighting; designated areas used.			..	..	p	..	..	..
Administrative/Other			Y	N	O	A	C	R
55. Other violations			p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

<i>Fail Notes</i>	<i>K.S.A. 65-689(a) It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [Operating without a valid license since 4/1/2015. COS- credit card application and payment recieved during inspection.]</i>
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### EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Accompanied by KDA 63

### **Footnote 2**

**Notes:**

Milk in RIC: 38F



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/9/2015      **Business ID:** 117210FE  
**Business:** MUN PASAND GROCERY STORE  
8350 W 151st St  
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OVERLAND PARK, KS 66223

**Inspection:** 92000019  
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**Phone:** 9136621199  
**Inspector:** KDA92  
**Reason:** 12 Expired License

### Time In / Time Out

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### ACTIONS

Number of products Voluntarily Destroyed 9

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product pizza dough Qty 3 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pizza sauce Qty 2 Units gal Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

### VOLUNTARY DESTRUCTION REPORT

3. Product shredded cheese Qty 1 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product garbanzo beans Qty 1 Units can Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cabbage Qty 1 Units head Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product potato Qty 1 Units potato Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product eggplant Qty 12 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product samosa Qty 8 Units samos Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

9. Product dates Qty 10 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/9/2015      **Business ID:** 117210FE

**Business:** MUN PASAND GROCERY STORE

8350 W 151st St

8350 W 151TH ST

OVERLAND PARK, KS 66223

**Inspection:** 92000019

Store ID:

**Phone:** 9136621199

**Inspector:** KDA92

Reason: 12 Expired License

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Total:			5:00	0:20	5:20	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/20/15

Inspection Report Number 92000019

Inspection Report Date 06/10/15

Establishment Name	MUN PASAND GROCERY STORE
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Physical Address 8350 W 151TH ST City OVERLAND PARK

8350 W 151st St Zip 66223

### Additional Notes and Instructions

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